

## A Bit of History

### Enjoy a gourmet experience in 'The Pullman Restaurant' at Glenlo Abbey

The Pullman Restaurant on the grounds of Glenlo Abbey Hotel is one of Ireland's truly unique dining experiences.

Comprising of two dining carriages, one of which is called Leona, dates back to 1927 and was part of the original Orient Express and carried VIP's all over Europe and the UK during its life span.



Nineteen sixty five saw Leona's final journey when she was used as part of Winston Churchill's funeral cortege.

After this event, Leona with other carriages played a starring role in the classic movie, *Murder on the Orient Express* which featured greats such as Albert Finney, Lauren Bacall and Sean Connery

Leona was a restaurant in Elsenham Station in Essex, not far from Stansted Airport and included the 1954 carriage Linda, which makes up the other half of dining facility of 'The Pullman Restaurant'. Opened in May 1998, the Pullman Restaurant enjoys fabulous views of Lough Corrib and ironically is only 300 meters away from the old track bed of the now lost Galway-Clifden railway line which was disbanded in the mid 1930's.

On Board the Pullman Restaurant, the service is jovial and personal with our experienced team looking after dining guests and the enthusiastic chefs serving up Irish & modern cuisine.

**The Pullman Restaurant welcomes you on board**



TWO AA ROSETTES FOR  
CULINARY EXCELLENCE



## *Starters*

### *Hay Broth*

*Sweetbread, Broad Bean, Garlic Scape, Horseradish Oil*  
(7,12)

### *Asparagus*

*Chamomile, Pineapple Weed, Seablite, Goat Cheese Crumble*  
(7,12)

### *Cleggan Crab*

*Spruce Panna Cotta, Cucumber, Toasted Almond Gel, Stone Crop*  
(2,7,8a,12)

### *Cheese*

*Peas Juice Jelly, Lemon Verbena, Chia Seeds, Wheat Grass, Kearney Blue Cheese, Tapioca*  
(7,12)

### *Pork Cheek*

*Lovage Meringue, Unripened Strawberry, Radish, Sea Aster*  
(7,12)



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## *Main Course*

### *Clare Island Salmon*

*Brassicas, Hazelnut, Cuiineoq Buttermilk Foam, Lemon Thyme Oil*

*(4,7,8b,12)*

### *Thornhill Duck*

*Baby Beets, Puree, Pistachio, Rose, Sea Beet*

*(4,7,8g,12)*

### *Castlemine Lamb*

*Tempura Kelp, Pickled Rock Samphire, Black Garlic Puree, Ramsons, Broccoli Stem*

*(1a,3,7,10,12)*

### *Dexter Beef*

*Monks Beard, Ballyhoura King Oyster Mushroom, Whipped Smoked Onion Potato Puree, Celery Brown Butter*

*(7,9,12)*

### *Wild Turbot*

*Elderflower, Wild Apple, Sous Vide @64°C, Fermented Yoghurt, Rhubarb, Wood Sorrel*

*(4,7,12)*

*Head Chef - Michael Safarik*

**€61.00 Two Course / €69.00 Three Course**



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## Our Suppliers

All our products can be traced 100% from farm to fork

A few more local suppliers we are proud to be associated with:

**Game** – Gourmet Game, Co. Clare  
Game dishes may contain lead shot.

**Beef** – Ireland

**Fish** – Marys Seafood, Galway

**Pork** – Andarl Farm, Co. Mayo

**Lamb** – Castlemine Farm, Co. Roscommon

**Oysters** – Dooncastle, Connemara

**Specialist Foods** – Redmond Fine Foods

**Dairy** – Cuinneog Dairy, Co. Mayo

**Fruit & Vegetables** –Burke’s Farm, Galway,  
Curley's Quality Foods

**Salads Micro Herbs** – Burke’s Farm, Galway

**Wild Foods** – Foraged by our Kitchen Brigade or Thalli  
Foods

The majority of herbs and wild foods used in our dishes are grown here in the gardens of Glenlo Abbey Hotel or foraged in the local area.



## Menu Allergen Codes for your Information

The below numbers contain the following allergens

*1 Cereals Containing Gluten, 1a Wheat, 1b Rye, 1c Barley, 1d Oats, 2 Crustaceans, 3 Eggs  
4 Fish, 5 Peanuts, 6 Soya, 7 Milk, 8 Nuts, 8a Almond, 8b Hazelnut, 8c Walnuts, 8d Cashews, 8e Pecan  
Nuts, 8f Brazil, 8g Pistachio, 8h Macadamia, 8i Chestnuts, 9 Celery, 10 Mustard, 11 Sesame Seeds, 12  
Sulphur Dioxide and Sulphites, 13 Lupin, 14 Molluscs*



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